

The claims are rejected under paragraphs 1 and 2 of 35 USC 112. Claims 1-14 have all been amended so that they are now enabling, definite, and complete. Applicant appreciate the exactness with which the Examiner looked at these claims, and the many suggestions which have been incorporated by this Amendment A.

Claims 1, 4-5 and 8-11 are rejected as being anticipated by Minami. Applicant respectfully submits that amended independent claim 1 is not anticipated by Minami. Anticipation under Section 102 requires that each and every element of the claimed invention be disclosed in the prior art reference, and Minami does not do this.

To begin, amended claim 1 covers a food-making process for a fat substitute. In sharp contrast, Minami relates to a quick-soluble, gelatinized starch for use in potages, stews, curries, etc. capable of being prepared by merely pouring into boiling water.

Claim 1 adds water and then an alpha-amylase enzyme to rice flour to form a slurry from which a hydrolyzed rice flour having a water content of 5-25%, by weight, is extruded. Applicant's process produces a high moisture product, while Minami's method for manufacturing requires dehydration and rehydration. The dehydration and rehydration steps by Minami affect the finished product which makes it useless as a fat replacer. how?

Claims 1-4, 8-9 and 11 are rejected as being anticipated by Reddy. Applicant respectfully submits that amended independent claim 1 is not anticipated by Reddy since each and every element of the claimed invention is not disclosed in this reference.

As stated above, amended claim 1 relates to a food-making process for a fat substitute, which is not even close to the biochemical media system for reducing pollution of Reddy which produces nascent oxygen at the bottom of ponds by the action of enzymes on oxygen yielding substrates. Reddy certainly does not use his finished product as a replacement for fat, but as a source of oxygen and active enzymes in order to remediate ponds high in microorganisms.

Thus, amended claim 1 is not anticipated by either Minami or Reddy. When rice flour is extruded by itself in the presence of water and alpha-amylase enzymes, the finished product is different in composition, texture, cell structure and flavor than the products of Minami and Reddy.

In like manner, amended claim 2-14, which are all dependent on claim 1, are deemed to be in condition for allowance.

New claims 23-25 have been added which claim the product of the processes of claims 1, 6 and 7, respectively. This means that the product of claim 24 has a blend of rice syrup and rice flour, while the product of claim 25 has a blend of sweetener and rice flour. Since new claim 25 increases the number of independent claims to four, a check for \$42.00 is attached.

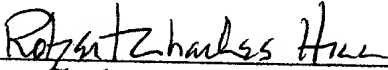
Also attached are the following:

1. Version with markings to show changes made to claims.
2. Clean version of amended claims 1-14 and new claims 23-25, all of the claims remaining in the case.

In view of the above, early allowance of claims 1-14 and 23-25 and passage of the application to issuance are earnestly solicited.

Respectfully submitted,

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Robert Charles Hill  
Attorney for Applicant  
235 Montgomery Street #821  
San Francisco, CA 94104  
[415] 421-2080

Version With Markings To Show Changes Made To Claims

Claims 1-14 have been amended as follows:

1. (Amended) A food-making process for a fat substitute, comprising the steps of:  
  
starting with a rice flour [ingredient];  
  
adding water to the rice flour;  
  
adding an alpha-amylase enzyme to the rice flour [ingredient] and the water to form a slurry; and  
  
extruding a [slurry including said rice flour ingredient and said enzyme to obtain a hydrolysis of] hydrolyzed rice flour from said slurry;  
  
wherein, [a product is produced with] said hydrolyzed rice flour depends on enzyme activity initiated by pressures and temperatures present in the step of extruding, and such hydrolyzed rice flour has a water content of 5%-25%, by weight.
2. (Amended) The food-making process of claim 1, further comprising the step of:  
  
substituting said [product] hydrolyzed rice flour for a fat [ingredient] in [a final] any food product.
3. (Amended) The food-making process of claim 1, further comprising the step of:  
  
[using said product] adding said hydrolyzed rice flour instead of shortening in [a final] any food product.
4. (Amended) The food-making process of claim 1, wherein:  
  
the step of extruding [promotes a short-time] accelerates a conversion of said rice flour into said hydrolyzed rice flour in the presence of said alpha-amylase enzyme.
5. (Amended) The food-making process of claim 1, wherein:  
  
the step of extruding [includes a hydrolysis process that] produces simple sugars [, and] in said [product has] hydrolyzed rice flour with a water activity low enough to mimic the texture of fat [that will] and which will not [sustain significant] support microbiological growth.

6. (Amended) The food-making process of claim 1, further comprising the step of:  
blending rice syrup with said rice flour in said slurry before the step of extruding and providing for an accelerated enzymatic reaction.
7. (Amended) The food-making process of claim 1, further comprising the step of:  
blending a sweetener with said rice flour in said slurry before the step of extruding and providing for an accelerated enzymatic reaction.
8. (Amended) The food-making process of claim 1, wherein:  
the step of extruding is such that said [product appears like] hydrolyzed rice flour resembles the appearance of shortening, and is a combination of water, flours, simple sugars, and complex carbohydrates that have substantially less calories than fat.
9. (Amended) The food-making process of claim 1, wherein:  
the step of extruding is such that said [product] hydrolyzed rice flour includes proteins [that can act] as emulsifiers.
10. (Amended) The food-making process of claim 1, wherein:  
the step of extruding does not include [the use of] an emulsifier in said slurry.
11. (Amended) The food-making process of claim 1, wherein:  
the step of extruding is such that said [product] hydrolyzed rice flour has a bland, neutral taste.
12. (Amended) The food-making process of claim 1, further comprising the step of:  
extruding a second time to inactivate said alpha-amylase enzymes and thereby adjust the pH of said [product] hydrolyzed rice flour.
13. (Amended) The food-making process of claim 1, wherein:  
the step of extruding is [extended over ] 3-10 seconds in duration.
14. (Amended) The food-making process of claim 1, wherein:  
the step of extruding is conducted [between] within a temperature range of 35°C to 60°C.

Claims 23-25 have been added as follows:

23. (New) The product of the process of claim 1.

24. (New) The product of the process of claim 6.

25. (New) The product of the process of claim 7.